



**Slap Ya Mama**

Slap Ya Mama Cajun Products

<http://slapyamama.com>

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## Mama's Chicken & Sausage Gumbo

Looking to experience some of Louisiana's finest dishes? Try Slap Ya Mama's Chicken & Sausage Gumbo recipe. Delivering unparalleled Louisiana Cajun flavor from our home in Ville Platte, LA. After trying our recipe, you'll love it so much you'll want to come on down to visit us at our home.

Gumbo is one of those authentic dishes whose roots are deeply ingrained in Louisiana's culture and people. There are many variations of gumbo all over Louisiana and each variation is authentic and delicious in it's own right. With Ville Platte being located in south-central Louisiana, we didn't have consistent access to seafood or many other ingredients you might find in other gumbos. We instead made a gumbo with the ingredients that are most abundant in our area, such as chicken and pork. For that reason we traditionally prepare a Chicken & Sausage Gumbo with a dark roux. During the cold winter months a very large pot of gumbo was often made and we would eat on it for a couple of days. We had no complaints of eating leftovers when it came to gumbo because it actually gets better with time.

This winter, try preparing a chicken & sausage gumbo. Make a large pot of it so you can eat on it for days and keep the smiles coming from all that get to enjoy it.

### Ingredients:

- 1 chicken, cut up & remove skin
- 1 pound smoked pork sausage, cut into ½" pieces
- [roux](#), 16oz jar
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 garlic clove, minced
- 1 bunch parsley, diced
- 1 bunch green onions, chopped
- 2 ½ tbsp. [Slap Ya Mama Original Blend Seasoning](#)
- [Slap Ya Mama Pepper Sauce](#), topping

### Directions:

In a 10-12 quart pot over high heat, fill ½ way with water and bring to a boil. Add ¾ jar of roux, boil until roux is completely dissolved, stirring occasionally. Reduce to medium heat; add sausage, onions, bell peppers, garlic and 2 tbsp of Slap Ya Mama Original Blend Seasoning. Boil for 15 minutes. With the remaining ½ tbsp. of Slap Ya Mama Original Blend Seasoning, season chicken and add to pot. Add water to pot until it is almost full. Bring to a boil and boil for 1 hour. With 10 minutes remaining of the hour boil, add parsley and green onions. Reduce low heat. Serve over rice, add a few dashes of Slap Ya Mama Pepper Sauce and enjoy!

If you are having trouble finding Roux or Smoked Pork Sausage, try [Teet's Food Store](#) of Ville



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Platte, Louisiana.